



# Air Fryer Jacket Potatoes

Elevate your dinner with crispy, loaded Air Fryer Jacket Potatoes.

★★★★★ 5 from 1 vote


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PREP TIME		COOK TIME	
5 mins		50 mins	
		<div></div>	
TOTAL TIME			
55 mins			
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COURSE	CUISINE	SERVINGS	CALORIES
Side Dish	American	4	350 kcal

## INGREDIENTS

- 4 large Russet potatoes
- 2 tbsp olive oil
- 1 teaspoon salt
- 1 cup sour cream
- 4 pieces bacon, cooked and crumbled
- 1 stalk green onion diced

## INSTRUCTIONS

1. Start by cooking your potatoes, first spread olive oil over the potatoes and give them a good shaking of sea salt on top of them.
2. Set them into the air fryer basket for 50 minutes at 400 degrees F. air fryer setting. About every 10 minutes, shake the basket.
3. Cut a cross on the top of the potatoes, then fill with sour cream, crumbled bacon, and green onions. Add other toppings you desire.
4. Plate, serve, and enjoy!

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KEYWORD	
Air Fryer Baked Potatoes, Air Fryer Jacket Potatoes, Jacket Potatoes	